

# THE FLAVEL

## B.600 "POPULAR" DE-LUXE

### CALOR (REGD.) GAS COOKER

#### B.600 "POPULAR" DE-LUXE (CALOR GAS) COOKER HOW TO USE THE OVEN

Heat the oven for 15 minutes with the top full on before putting in the food. At the end of the heating up time, place the food on the shelf and turn down the gas, as suggested below, before closing the door. In the following table are some suggestions as to where the shelf should be placed, and the amount to which the flames should be reduced, compared with their full-on size, and the approximate time of cooking.

THEY ARE INTENDED ONLY AS A GENERAL GUIDE.  
EXPERIENCE WILL INDICATE HOW TO OBTAIN THE BEST RESULTS.

**Note.**—The shelf positions are numbered from the top.

	Shelf Positions	Size of Flame	Time
<b>ROAST MEAT</b>			
Pork and Veal ....	3	} Three quarters full-on	25 mins. per lb. and 25 mins. over
Beef and Mutton ....	3		
Chicken .....	3 or 4	Slightly less than half full-on	45—60 mins.
<b>CASSEROLE COOKING</b>			
Root Vegetables ....	3	} Very low, after cooking commences	30—60 mins. according to kind
Meat .....	3		
<b>MILK PUDDINGS</b> .....	2 or 3	Very low	2—2½ hours
<b>CAKES</b>			
Madeira .....	4	One quarter full-on	45—60 mins.
Fruit .....	4	Very low	1 hour
Parkin .....	3 or 4	Very low	1 hour
<b>SANDWICH CAKES</b>			
Egg Sponge .....	3	} Half full-on	15—20 mins.
Butter Sponge .....	3		
<b>SMALL CAKES</b>			
Scones .....	3	Full on	10—12 mins.
Raspberry Buns .....	3	} Slightly less than half full-on	12—15 mins.
Queen Cakes .....	3		
<b>FRUIT PIES</b> .....	4	Slightly less than Three quarters full-on	20—25 mins.
<b>PLATE TARTS</b> .....	3	Three quarters full on	40—50 mins

**NOTE**—These times are for a pre-heated oven. When cooking from "cold start" the times given above should be increased slightly, except for long period dishes, when they may be as stated.

**TO USE YOUR COOKER ECONOMICALLY READ INSTRUCTIONS OVERLEAF**

**CALOR GAS (Distributing) COMPANY LIMITED,**  
CALOR GAS HOUSE  
KEY WEST · SLOUGH · BUCKS.

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# HOW TO USE YOUR B.600 "POPULAR" DE-LUXE COOKER ECONOMICALLY

## HOTPLATE

Always make sure that the burners and hotplate sections are in their correct positions.

Both burners can be used for boiling or simmering and are controlled by safety taps of the self-locking type. To turn on the gas, push in the tap fan and turn to the left. For simmering, turn the tap to the right until the desired position is obtained. Never place an asbestos mat or any vessel with a downward turned rim over the burners.

It is wasteful to use a saucepan less than 4 inches in diameter, as the flames will spread beyond the base of the saucepan. Make sure that the base of every kettle, saucepan or frying pan is smooth. Any roughness may damage the vitreous enamel of the hotplate.

## GRILL

Whilst the grill is heating up, place the empty grill pan under the lighted burner to protect the enamel on the tray underneath. When the grill is red hot, place the loaded pan in the cooking position.

## OVEN

The oven is supplied with one shelf, and this should be inserted with the loops uppermost in the positions recommended on the chart.

**NOTE - For extra bottom browning of the plate tarts, etc, place the tart on the cake tray provided, and push to the back of the oven until the shelf stop is reached.**

Make the most of the oven when it is in use by cooking a number of foods which require different temperatures.

Remember that the oven is cooler in the lower part and hotter at the top. Make sure that the oven door is properly closed.

When cooking joints which have been stored in a refrigerator, they should be allowed to stand in the room until they have thawed out thoroughly (4 — 5 hours.)

Utensils used in the oven should normally not be larger than those supplied with the cooker.

A single dish should always be placed centrally on the shelf.

Tarts or pies with pastry-lining should be baked standing on a tray, and preferably in metal dishes.

## BURNER FLAMES

The hotplate burners should show well-shaped flames of even height, with greenish-blue inner cones. If the flames are ragged, or if they show white tips, the burner probably requires cleaning. The flame apertures can readily be cleaned with a wooden splint, and the burners should be washed through with hot water.

A tendency towards white tips is permissible on the oven burner.

## CLEANING

After use, whilst it is still just warm, wash with warm soapy water. If this is done regularly your cooker will remain in good condition. The enamel when hot should not be chilled with cold water. Spillage should be wiped off as soon as possible.

Do not use soda or caustic cleaning agents on any of the aluminium parts.

Do not use sand or harsh scouring materials as they will quickly destroy the gloss of the vitreous enamel.

The hotplate is held in position on the cooker by two spring clips, and can be lifted off for easy cleaning.

To clean the hotplate burners first remove the hotplate and then unscrew the wing nut and remove the spring clip which is holding the burners in position. The burners can then be removed and when replacing these care should be taken to locate the burners in their correct positions before re-fitting the spring clip.

## ADJUSTMENT

Your supplier will leave your cooker correctly fitted and adjusted and should be informed immediately if any subsequent service is required. No one else should be allowed to interfere with your cooker. If you are not fully conversant with the working of your cooker, please consult your supplier.